VOLLRATH®

ENGLISH

Operator's Manual

COUNTERTOP SANDWICH PRESS

Item	Description	Voltage	HZ	Watts	Amps	Plug
40794	Sandwich Press, Ribbed Plate, Cast Iron	120V	50/60	1800	15 Amps	5-15P
40795	Sandwich Press, Ribbed Plate, Cast Iron	208-240V	50/60	2700-3600	15 Amps	6-15P
40794-C	Sandwich Press, Ribbed Plate, Cast Iron	120V	50/60	1800	15 Amps	5-20P
40795-C	Sandwich Press, Ribbed Plate, Cast Iron	208-240V	50/60	2700-3600	15 Amps	6-20P

Thank you for purchasing this Vollrath Counter Top Cooking Equipment. Before operating the unit, read and familiarize yourself with the following operating and safety instructions. SAVE THE ORIGINAL BOX AND PACKAGING. Use this packaging to ship the unit if repairs are needed. SAVE THESE INSTRUCTIONS FOR FUTURE REFERENCE.

Safety Precautions

To ensure safe operation, read the following statements and understand their meaning. This manual contains safety precautions which are explained below. Please read carefully.

⚠ WARNING

Warning is used to indicate the presence of a hazard that *can* cause *severe* personal injury, death, or substantial property damage if the warning is ignored.

⚠ CAUTION

Caution is used to indicate the presence of a hazard that *will* or *can* cause *minor* personal injury or property damage if the caution is ignored.

NOTE

Note is used to notify people of installation, operation, or maintenance information that is important but not hazard-related.

For Your Safety!

These precautions should be followed at all times. Failure to follow these precautions could result in injury to yourself and others.

To reduce risk of injury or damage to the unit:

- Use only grounded electrical outlets matching the nameplate rated voltage.
- Have equipment installed by a qualified personal in accordance with local codes and ordinances.
- This unit must only be used in a flat, level position.
- Do not use an extension cord with this unit.
- Unplug the unit, turn off and let it cool before cleaning or moving.
- Do not spray controls or outside of the unit with liquids or cleaning agents.
- Do not clean the unit with steel wool.
- Keep the unit and power cord away from open flames, electric burners or excessive heat.
- Do not operate the unit unattended.
- Do not operate the unit in public areas and/or around children.
- The unit may be hot, even though the pilot light is not on.
- Do not operate if the unit has been damaged or is malfunctioning in any way.

Function and Purpose

This unit is intended to be used for contact grilling foods in commercial foodservice operations only. It is not intended for household, industrial or laboratory use.

Before using this equipment it must be cleaned and dried thoroughly. Clean all surfaces before use. Failure to clean surfaces before using the unit could cause food contamination.

This sandwich press is a medium duty appliance capable of a wide variety of applications. The temperature is thermostatically controlled. The temperature range for non-coated surface models is between 120°F (49°C) and 550°F (288°C). The thermostat is also the ON/OFF switch. An indicator lamp adjacent to the thermostat dial indicates when the elements are heating.

Unpacking the Equipment and Initial Setup

Dispose of all packaging, materials in an environmentally responsible manner.

1. Remove all packing material and tape, as well as any protective plastic from the unit.
2. Clean any glue residue left over from the plastic or tape.
3. Place the unit in the desired position and height.
4. Plug the unit into a properly grounded electrical supply matching the nameplate rating. Damage to the unit can occur if incorrect power is supplied.

Features and Controls

Figure 1. Features and Controls

(A) **HANDLE**. Used to control the up and down movement of the top grill plate.

(B) **TOP GRILL PLATE**. Contains a heating element and heats food.

(C) **BOTTOM GRILL PLATE**. Contains a heating element and heats food.

(D) **THERMOSTAT CONTROL** dial. Used to set or adjust the temperature of the cooking plate. The numbers on the dial correspond with the grill plate temperature. The “0” position is off.

Ⓔ **PILOT LIGHT**. This light indicates the element is heating. Once the set temperature has been reached the light will go out. This light indicates that the element is heating. Once the temperature has been reached the light will go out. Unit will continue to maintain heat and temperature with the light cycling. This is not a power indicator light.

Ⓕ **DRIP TRAY**. A container that collects grease, oil and liquid from the bottom grill plate. This is removable for draining and cleaning.

Operation

⚠ WARNING

Burn Hazard.
Do not touch hot food, liquid or heating surfaces while unit is heating or operating.

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water into the cooking surface as it can spray or splatter.

Before initial use, turn the thermostat control to the maximum setting, close the lid and allow unit to burn in for 30 minutes. You may notice smoke appearing due to the cooking surface burning in. This is normal. After 30 minute burn in period the unit is ready for use.

To begin heating or cooking:

1. Preheat unit to desired temperature.
2. Center the food product onto the bottom grill plate (C). See Figure 1.
3. Use handle (A) to lower top grill plate (B) to desires height.
4. Heat for desired length of time.
5. Raise handle and remove food product.

⚠ WARNING

Electrical Shock Hazard.
Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.

Do not spray the unit or controls with water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified

6. At the end of each cooking cycle wipe down the cooking the plates. Never allow excess fat, oil, or grease to build up as this will result in a build-up of carbon on the plates.

Cleaning

To maintain the appearance and increase the service life, clean your unit daily.

⚠ WARNING

Burn Hazard.
Do not touch hot food, liquid or heating surfaces while unit is heating or operating.

Hot surfaces and food can burn skin. Allow the hot surfaces to cool before handling. Do not drop or spill water into the cooking surface as it can spray or splatter.

NOTE:
Do not clean the unit with steel wool.

1. Allow the unit to cool completely before cleaning.

⚠ WARNING

Electrical Shock Hazard.
Keep water and other liquids from entering the inside of the unit. Liquid inside the unit could cause an electrical shock.

Do not spray water or cleaning products. Liquid could contact the electrical components and cause a short circuit or an electrical shock. Do not use unit if power cord is damaged or has been modified

2. Unplug the unit.
3. Do not immerse the cord, plug or unit in water or any other liquid.
4. Wipe grease or oil into the drip tray (F). See Figure 1.
5. Using a damp cloth or sponge dipped in soapy water to clean the unit and plates (B and C); rinse thoroughly.
6. Dry thoroughly after cleaning.
7. Empty and clean the drip tray (F).

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Troubleshooting

Troubleshooting Chart

Problem	It might be caused by	Course of Action
Pilot Light does not come on when the temperature control is turned up.	Unit is not plugged in.	Plug unit in.
	Pilot Light malfunction.	Replace Pilot Light.
Grill Plates do not get hot.	Low or no voltage from power source (wall outlet).	Verify correct voltage is being provided to unit. If not, have qualified personnel correct power problem.
	Heating Element is faulty.	Replace Heating Element.

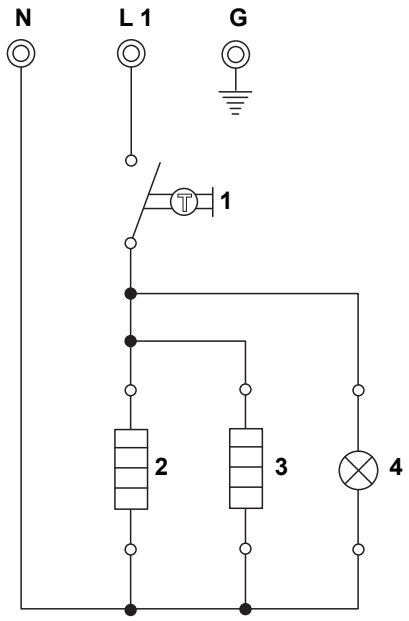
Service and Repair

There are no user serviceable parts within this appliance. To avoid serious injury or damage, never attempt to repair the unit or replace a damaged power cord yourself. Do not send units directly to the Vollrath Company. Please contact the qualified professional repair service listed below.

VOLLRATH Technical Services • 1-800-628-0832

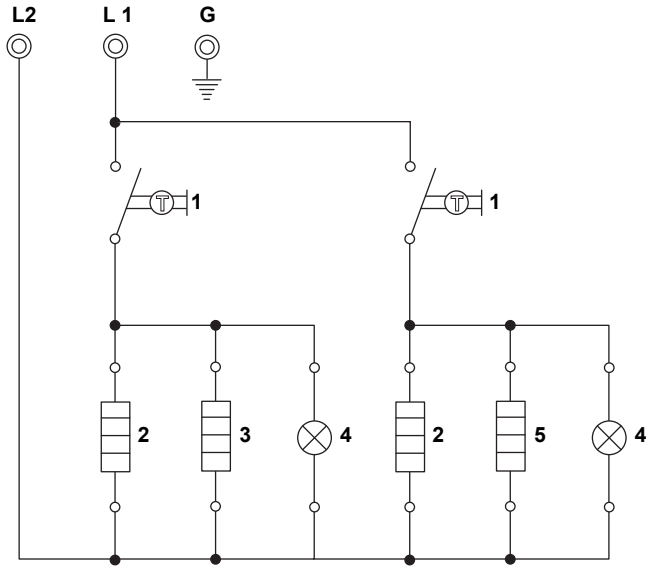
ELECTRICAL DRAWING - COUNTERTOP SANDWICH PRESS, MODELS ~ 40794, 40795, 407941-C AND 40795-C

120V ~ 1800Watt



Callout	Description
1	Thermostat Control
2	Heating Element, Top, 120V ~ 810 Watt
3	Heating Element, Bottom, 120V ~ 990 Watt
4	Pilot Light, 120V, Amber

208-240V ~ 2700-3600 Watt



Callout	Description
1	Thermostat Control
2	Heating Element, Top, 208-240V ~ 860W Max
3	Heating Element, Bottom, Left, 208-240V ~ 940W Max
4	Pilot Light, 240V, Red
5	Heating Element, Bottom, Right, 208-240V ~ 940W Max

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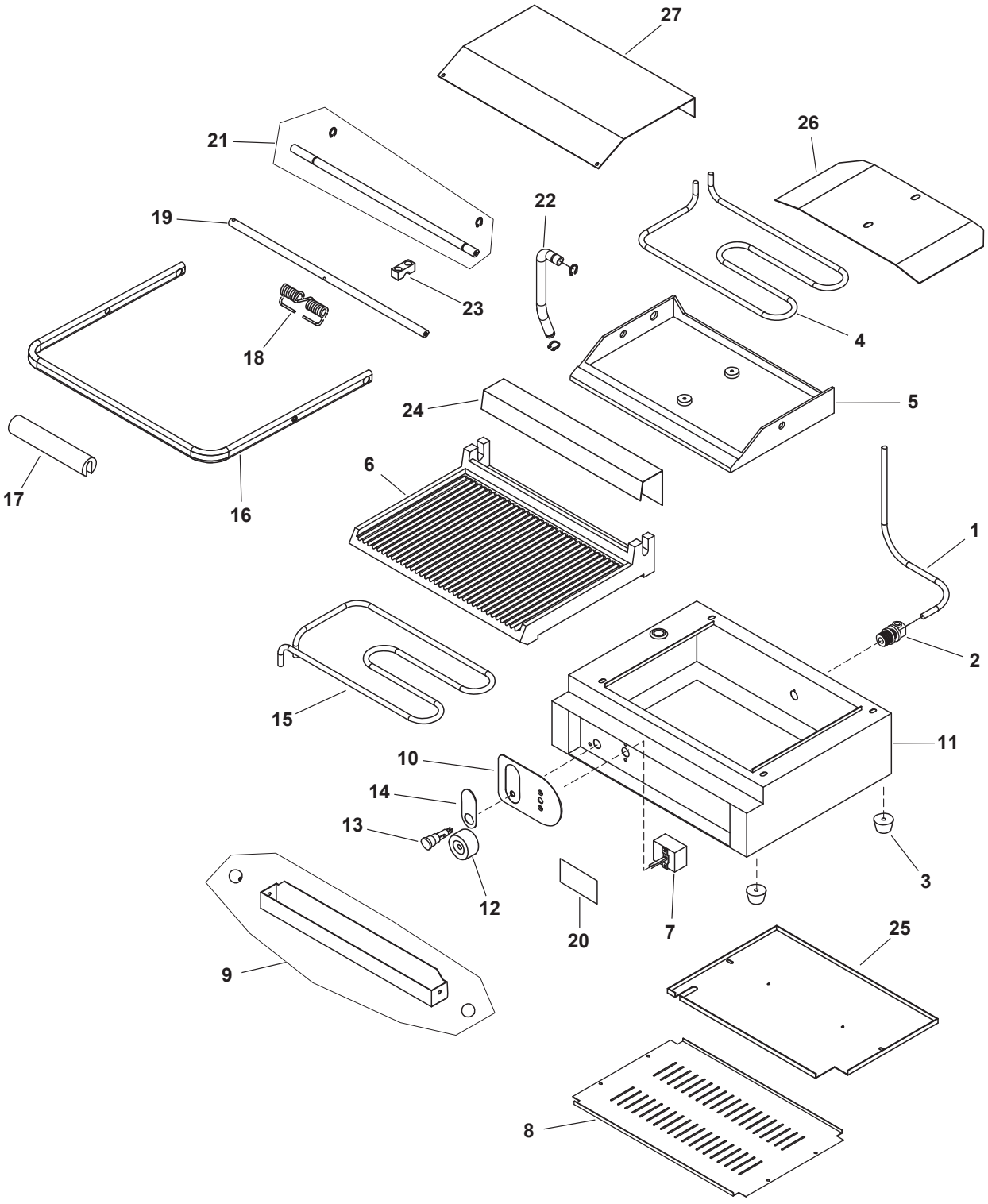
SPARE PARTS LIST - Countertop Sandwich Press, Models ~ 40794 and 40794-C

Callout	Part Number	Description
1	XAA0005	Power Cord, 120V, NEMA 5-15P Plug
1	1786001	Power Cord, 120V, NEMA 5-20P Plug (Canada only)
2	XAA0012	Power Cord Restraint
3	XTSI2004	Foot, Rubber
4	XTSI2030	Top Heating Element, 120V ~ 810 Watt
5	XTSI2006	Top Plate, Ribbed, Non-Coated
6	XTSI2007	Bottom Plate, Ribbed, Non-Coated
7	XTSA0007	Thermostat
8	N/A	Bottom Cover
9	XTSI2005	Drip Tray
10	XAA0009	Control Panel Fascia
11	N/A	Frame
12	XTSI2015	Control Knob (0-550)
13	XAA0011	Pilot Light, Red, 120 Volt
15	XTSI2035	Bottom Heating Element 120V ~ 990 Watt
16	XTSI2016	Handle, Steel
17	XTSI2017	Handle Grip, Plastic
18	XTSI2018	Handle Spring
19	XTSI2019	Hinge Axle, Front
20	XTSI2020	Hinge Axle Circlip
21	XTSI2021	Hinge Axle, Rear, (includes hex bolts)
22	XTSI2036	Wire Tube
23	XTSI2023	Brass Saddle Clamp
24	N/A	Spring Cover
N/S	XTSI2024	Hinge Axle Rear Cover

EXPLODED VIEW - COUNTERTOP SANDWICH PRESS, MODELS ~ 40794 AND 40794-C



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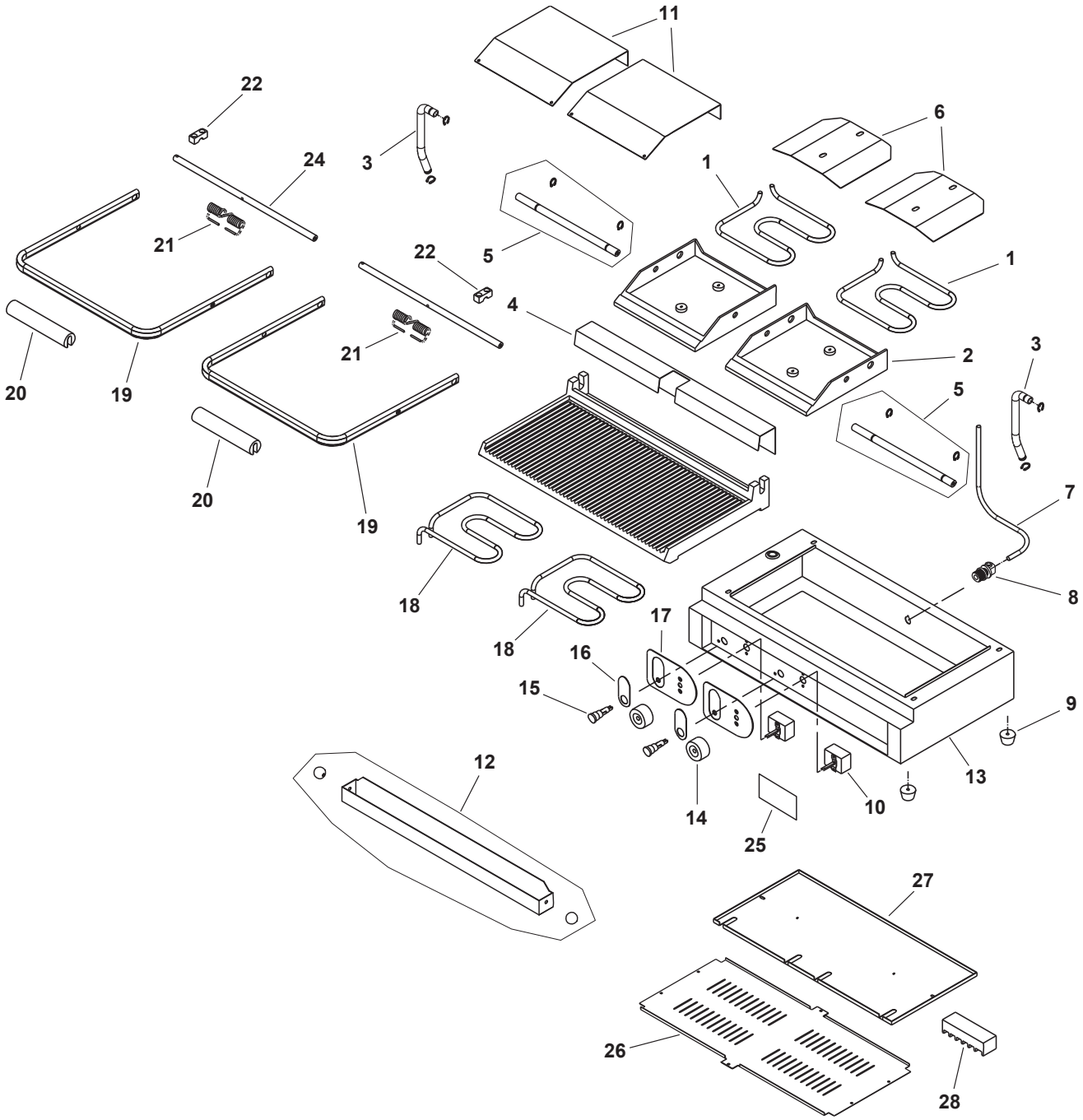
SPARE PARTS LIST - Countertop Sandwich Press, Models ~ 40795 and 40795-C

Callout	Part Number	Description
1	XTSI3007	Top Heating Element, 208-240V ~ 860W Max
2	XTSI3005	Top Plate
3	XTSI2037	Wire Tube, Left
3	XTSI2038	Wire Tube, Right
4	N/A	Wire Tube, Clip
5	XTSI3022	Hinge Axle, Rear, (includes Clips)
6	N/A	Hinge Axle, Washer
7	XAA0006	Power Cord, 240V, NEMA 6-15P Plug
7	1786201	Power Cord, 240V, NEMA 6-20P Plug (Canada only)
8	XAA0012	Power Cord Restraint
9	XTSI2004	Foot, Rubber
10	XTSA0007	Thermostat
11	N/A	Top Cover
12	XTSI3004	Drip Tray (includes Knobs)
13	N/A	Box
14	XTSI2015	Thermostat Control Knob
15	XAA0002	Pilot Light, Red, 220 Volt
16	N/A	Pilot Light Fascia
17	XAA0009	Control Panel Fascia
18	XTSI3008	Bottom Heating Element, 208-240V 940W Max
19	XTSI3019	Handle, Steel
20	XTSI3020	Handle Grip, Plastic
21	XTSI2018	Handle Spring
22	XTSI2023	Brass Saddle Clamp
23	XTSI3006	Bottom Plate
24	XTSI3021	Hinge Axle, Rear (includes Bolts)
25	N/A	Decal, Vollrath
26	N/A	Bottom Cover, Vented
27	N/A	Bottom Cover, Non-Vented
28	N/A	Wire Brush

EXPLODED VIEW - COUNTERTOP SANDWICH PRESS, MODELS ~ 40795 AND 40795-C



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Warranty Statement for The Vollrath Co. L.L.C.

The Vollrath Company LLC warrants the products it manufactures and distributes against defects in materials and workmanship for a period of one year, except as specifically provided below. The warranty runs 12 months from the date of original installation. (End user receipt)

1. Refrigeration compressors – The warranty period is 5 years.
2. Replacement parts – The warranty period is 90 days.
3. Fry pans and coated cookware – The warranty period is 90 days
4. EverTite™ Riveting System – The warranty covers loose rivets only, forever.
5. Cayenne® Heat Strips – The warranty period is 1 year plus an additional 1 year period on heating element parts only.
6. Intrigue™ Ultra and Professional Induction Ranges – The warranty period is 2 years
7. ServeWell® Induction Workstations – The warranty period is one year on the workstation table and 2 years on induction hobs
8. Slicers – The warranty period is 10 years on gears and 5 years on belts
9. Mixers – The warranty period is 2 years
10. Extended warranties are available at the time of sale.
11. Boxer Mixers – (Vollrath customer base) – 1 Year exchange Warranty
12. Boxer Mixers – (Avantco – Clark Brand) – 3 month replacement
13. Boxer Slicers – (Avantco – Clark Brand) – 3 month replacement

All products in the Jacob's Pride® collection, including the following, have a lifetime warranty:

- NSF Certified One-Piece Dishers
- NSF Certified Spoodle® Utensils
- NSF Certified Heavy-Duty Spoons with Ergonomic Handle
- NSF Certified Heavy-Duty Basting Spoons
- Heavy duty Turners with Ergonomic handle
- One-Piece Tongs*
- Heavy-Duty One-Piece Ladles*
- Nylon Handle Whips
- One-Piece Skimmers
- Tribute®, Intrigue®, and Classic Select® Cookware*

*Jacob's Pride® warranty does not cover Kool-Touch®, non stick coatings and silicone handles.

Items sold having no warranty:

- Meat Grinder Knives
- Light Bulbs in Convection Ovens and Hot Food Merchandiser
- Oven Door Seals
- Oven Door Glass
- Hot Food Merchandisers / Display Case Glass
- Calibration and set up of gas equipment

THIS WARRANTY IS IN LIEU OF ANY OTHER WARRANTIES, EXPRESS OR IMPLIED, INCLUDING ANY IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE

As The Vollrath Company LLC's only responsibility and the purchaser's only remedy, for any breach of warranty, The Vollrath Company LLC will repair or, at its option, replace the defective product or part without charge, except as otherwise provided below:

- For refrigeration compressors and the second year of the warranty on Cayenne® Heat Strips and mixers, The Vollrath Company LLC will provide the repaired or replacement part only; and the buyer will be responsible for all labor charges incurred in performing the repair or replacement.
- To obtain warranty service, the buyer will be responsible to return to The Vollrath Company LLC any product (other than gas equipment that is permanently installed) weighing less than 110 lbs. or located outside of a 50-mile radius of a certified technician designated by The Vollrath Company LLC to perform warranty repairs. If a Vollrath Technician cannot be contacted check the website for service contact points. (Please refer to the Product Catalogue for weights and sizes of product)
- No remedy will be available for products that have been damaged by accident, carelessness, improper installation, lack of proper setup or supervision when required, neglect, improper use, installation or operation contrary to installation and operating instructions or other causes not arising out of defects in materials or workmanship. At the buyer's request, The Vollrath Company LLC will repair and or replace such products at a reasonable cost.
- No remedy will be available for slicers where blade has not been sharpened (Refer to owner's manual for sharpening instructions)
- No remedy will be available for mixers damaged by changing gears while unit is running or overloading, in either case as determined by a Vollrath Certified Technician
- Warranty work must be authorized in advance by The Vollrath Company LLC. See the operating and safety instructions for each product for detailed warranty claim procedures.
- No remedy will be available for product returned and found to be acceptable to the product specification.
- No remedy will be available under any warranty not registered as required below.

LIMITATION OF LIABILITY:

THE VOLLRATH COMPANY LLC SHALL HAVE NO LIABILITY FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES OF ANY KIND, WHETHER BASED UPON NEGLIGENCE OR OTHER TORT, BREACH OF WARRANTY, OR ANY OTHER THEORY.

Warranty Procedure

On all warranty calls, the following process and information is required:

- All warranty claims will start with a call to Vollrath Technical Service support line.(800-628-0832).
- A technical support professional will work to diagnose the issues, and provide the details for the service solution.
- Name and phone number of person calling
- Business name, street address, city, state and zip
- Model and serial number
- Date of purchase and proof of purchase (Receipt)
- Name of dealer where unit was purchased

NOTE: Vollrath will not accept products sent without the proper procedure being followed.

Important:

TO MAKE A CLAIM FOR ANY REMEDY UNDER THIS WARRANTY, YOU MUST REGISTER YOUR WARRANTY.

Register Today

ONLINE: Register your warranty on-line now at www.Vollrathco.com

NO WEB ACCESS: If you do not have access to the web, kindly register by completing the warranty registration form and faxing it to The Vollrath Co. LLC office in the country of purchase.

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Warranty Registration

Business Name

Key Contact Name Email

Street Address

City State Zip Code

Country Phone Fax

Model Item Number

Serial Number - -

Operation Type

❑ Limited Service Restaurant	❑ Full Service Restaurant	❑ Bars and Taverns	❑ Supermarket
❑ Convenience Store	❑ Recreation	❑ Hotel/Lodging	❑ Airlines
❑ Business/Industry	❑ Primary/Secondary School	❑ Colleges/University	❑ Hospitals
❑ Long-Term Care	❑ Senior Living	❑ Military	❑ Corrections

Reason for Selecting Our Product

❑ Appearance	❑ Full Service Restaurant	❑ Availability	❑ Sellers Recommendation
❑ Ease of Operation	❑ Versatility of Use	❑ Price	❑ Brand

Would You Like to Receive Our Full-Line Catalog and Remain on Our Mailing List? ❑ Yes ❑ No

www.vollrathco.com

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